
THE TERNARY

the 'ternary' derives its name from the latin word for three; comprising of the asian kitchen, grill kitchen & the ternary bar

it is this holistic approach to dining that makes the ternary so distinctive, with our menu designed to be shared amongst colleagues, friends, & family

whether it's our chefs' recipes from all over the globe or our award winning cocktail & wine list, all of which has won us a certificate of excellence for 3 consecutive years, the ternary is truly a sensory experience & you're invited

THE TERNARY AUTUMN SPECIAL

whole baked rainbow trout 42

*w capers, parsley, zucchini + burnt butter
+ a glass of shaw + smith sauv blanc*

THE TERNARY DEGUSTATION MENU

minimum 2pax | 89pp (accorplus 79 per member)
no further discounts, last order @ 9.15pm

naan bread

chicken dim sim

w ginger + shallot chutney

pulled peppered beef

in crispy pastry + water chestnut

grilled king prawns

w miso butter, toasted corn + black garlic

FROM THE ASIAN KITCHEN

chicken tikka masala

w rich tomato gravy, mace + fennel

FROM THE GRILL KITCHEN

grilled scotch fillet

w seasonal vegetables + red wine jus

the ternary eaton mess

w fresh berries + vanilla cream

10% surcharge applies on public holidays

THE TERNARY GRILL KITCHEN

300g sirloin 45 (gf)

150 day grain fed black angus w potatoes, spinach + choice of sauce

300g scotch fillet 46 (gf)

150 day grain fed black angus w potatoes, spinach + choice of sauce

400g t-bone 46 (gf)

150 day grain fed black angus w potatoes, spinach + choice of sauce

250g tenderloin 55 (gf) 🍷

great southern pinnacle grass fed angus w potatoes, spinach + choice of sauce

400g op rib 75 (gf)

dry aged pinnacle grass fed angus, marble score 2+ w potatoes, spinach + choice of sauce

800g+ tomahawk (market price) (gf)

cape grim grass fed angus w potatoes, spinach + choice of sauce (allow 45 mins)

250g chicken breast 40 (gf)

free range w potatoes, spinach + sauce

pork belly twice cooked 40 (gf)

w potatoes, spinach + choice of sauce

grilled fish of the day 40 (gf)

w potatoes + spinach

darne of tasmanian salmon 39 (gf)

w potatoes + spinach (contains bones)

500g balmain bugs 60 (gf) ☆

w garlic parsley + lemon butter, potatoes + spinach

sauce selection (extra sauce two dollars)

shallot red wine, green peppercorn, mushroom, truffle mustard butter, chimichurri butter

THE TERNARY AFTERTHOUGHTS

dark chocolate tart 16 🍷

w raspberry sorbet

coconut crème brulee 16 (gf on request)

w mango sorbet + biscotti

poached pear tart 16

w almonds + orange ice-cream

mango delight 16 ☆

w mango + white chocolate mousse, pistachio ice cream + sweetened brick pastry shards

the ternary cheese board 26

w quince paste + walnut bread

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STARTERS

naan bread 7 | garlic 7 | cheese 8 | cheese + garlic 8 | labneh 9 ☆
chicken dim sim w ginger + shallot chutney 4pcs 10
pan fried prawn + sesame roll w sweet red wine vinegar 4pcs 11
the ternary kingfish ceviche w passionfruit + mango salsa 18
vegetarian curry puffs 1pc 4 | 3pcs 10 (v)
blow torched salmon w tempura avocado + wasabi soy 3pcs 18
pumpkin + spinach arancini w basil pesto 5pcs 16 (v)
crab + chickpea puffs w tamarind jam + spiced herb water 1pc 5 | 3pcs 14
malaysian spiced chicken satay w pickled cucumber 1pc 6 | 4pcs 19
pan seared scallops w thai salad, kaffir lime leaves + roast peanut dressing 4pcs 19
grilled haloumi cheese w arugula, cherry tomato salad + balsamic glaze 16 (v)
pham's soft shell chilli crab in open bun 1pc 8 | 3pcs 22
salt + pepper calamari w soya + chilli 19 🍳
tandoori chicken w cucumber + lime salad 22
pulled peppered beef in crispy pastry w water chestnuts + tamarind jam 19
grilled king prawns w miso butter, toasted corn, japanese chilli + black garlic 28 (gf)
milly hill tandoori lamb cutlets w beetroot puree 4 pcs 28 (cooked medium)

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ASIAN KITCHEN

chicken tikka masala, rich tomato gravy w mace, fennel + rice 28 ☆
lamb kofta korma w okra, paneer cheese + rice 28
penang prawn curry w coconut, spiced galangal, chilli, crispy curry leaves + rice 33
rajma, slow cooked kidney beans w lentils, coriander, green chilli + rice 20 (gf+v)
rendy's rendang, indonesian style curry w beef, herbs, grated coconut + rice cake 28
atlantic salmon from the tandoor w spiced pea puree + grilled watermelon 38 (gf) 🍳
udon noodles, stir-fried w oyster sauce + mixed asian vegetables v 19 | c 20 | pr 22
kibok's spiced bbq beef short rib w stir fry vegetables + homemade sauce 32
vegetable fried rice w jasmine rice, egg, mixed veg + tofu 24 | pr 32
chilli linguini pasta w shiitake mushrooms, wild rocket + brioche crumbs v 28 | pr 36
homemade gnocchi w baby zucchini + tomato fondue v 28 | confit duck leg 41

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SIDES

crispy golden chips w truffle salt 9
steamed rice 4 (gf)
stir fried asian greens w oyster sauce 10
(v) vegetarian (gf) gluten free (pr) prawn

steamed broccolini w almond butter 9 (gf)
asparagus spears w truffle aioli 9
mixed salad w champagne dressing 9 (gf)
(c) chicken ☆ signature 🍳 chefs selection